

SUGAR RATION IN STATE IS REDUCED

TWO POUNDS PER PERSON PER MONTH NOW APPLIES TO ALL HOUSEHOLDS.

LOWEST WAR ALLOWANCE

That Tennessee is Facing a Serious Sugar Shortage is Shown By the Per Capita Allowment for Month of August—Same as English Allowance.

Nashville, Tenn.—Beginning August 1 the sugar ration in Tennessee was reduced from three pounds per capita per month to two pounds. This applies to all households and to all public eating places. No more than this amount will be issued to the retail dealers so that it is up to them to see that their customers do not exceed the allotment, otherwise other customers will have to do without and that will disturb the plan of distribution.

That the state is facing a serious sugar shortage is shown by the meagre allotment made to Tennessee for August by the food administration. This state has been allowed only 6,800,000 pounds. Two pounds per capita will take 4,600,000 pounds of this. The hotels and public eating places will take at least 400,000 pounds, leaving only a million and three-quarters of pounds for the bakers, the essential and non-essential manufacturers, ice cream dealers, etc., and also for home canning. It is estimated that the ordinary demand for home canning would require not less than a million pounds. Limiting purchases to twenty-five pounds, so that there will practically be no sugar for the manufacturers and the bakers. The allowance of two pounds per person is the lowest ever known in America. It is the same now as the allowance in Great Britain, but is a half pound more than the allowance the French have.

Mill Feeds Advanced.

As the result of the new price schedule, announced by the food administration grain corporation the prices of wheat mill feeds have been advanced about 75¢ or 85¢ per ton. The price of flour remains unchanged, except that mills, instead of having a profit of 75 cents a barrel, where they sell to dealers, will be limited to a profit of 60 cents per barrel.

Memphis Conference.

Probably the best conference that the food administrators of Tennessee have ever held was that at Memphis when the county administrators of the Memphis zone met at the Hotel Chicago, for an all day session. The following named were present: G. C. Cloy, Obion county; James H. Smith, Lake county; D. W. Moss, Dyer county; E. Greer, Gibson county; V. P. Moriarty, Lauderdale county; R. K. McBride, Tipton county; J. B. Summers, Fayette county; J. W. C. Nunn, Crockett county; Isaac Levy, Haywood county and Charles J. Haase, of Shelby county. The meeting was presided over by J. I. Finney, assistant to federal food administrator of the state. Reports from all of the counties were most encouraging, showing splendid organizations and the people generally loyal to the food administration.

The conference adopted a resolution requesting that the recent rule allowing a twelve-pound wheat flour ration be rescinded and that the limit for each individual be again placed at six pounds, allowing the fifty-fifty rule to remain in full force and effect. The members expressed the opinion that the twelve-pound rule made for waste and in effect defeated the fifty-fifty substitution regulation.

Dr. H. A. Morgan, the federal food administrator, was present and discussed the sugar situation, pointing out how serious it would be with the state's allowance cut by 30 per cent. There ensued a long discussion over canning sugar and practically all of the members of the conference expressed the opinion that the regulations on this subject should be so changed that families who had already had as much as twenty-five pounds of sugar should be denied the right to make any further purchases for canning purposes.

Hon. P. M. Harding, of Mississippi, and Hon. Hamp Williams, of Arkansas, were present, and both addressed the meeting. On the following day the federal food administrators of the sixth zone held an interesting meeting and discussed the cotton seed oil and ginning problem at length, many of the leading ginners and oil men of that section being present.

Sugar Hoarding.

A motorman of the Nashville Railway and Light Company was fined \$10 by County Food Administrator E. Lockert Doak for having hoarded sugar. A number of other fines were imposed by the food administration during the week, ranging from \$10 to \$50 for violations of various rules and regulations. There is a general tightening of the rules and violators are punished.

Ice Cream Restrictions.

Hereafter under an order of Dr. Morgan, the federal food administrator, ice cream manufacturers who do not make a cream containing at least 13 per cent of butter fat will be denied the right to have any sugar. Regular inspections will be made to determine whether or not the manufacturers are complying with the regulation.

FOOD CONFERENCE HELD AT COLUMBIA

FOOD ADMINISTRATORS OF MIDDLE TENNESSEE GATHER FOR ALL-DAY SESSION.

J. I. FINNEY MAKES ADDRESS

A Feature of the Meeting Was An Inspiring Address By Dr. Everett Colby, a Member of U. S. Food Commission Visiting England and France

Nashville, Tenn.—Probably the best food administration conference ever held was that at Columbia, when nearly thirty of the forty-one food administrators of Middle Tennessee met for an all-day session. The conference was presided over by J. I. Finney, assistant to the federal food administrator of Tennessee, who delivered the opening address. Dr. Morgan and the following members of his staff were in attendance: Charles Clay Trabue, state legal representative; O'Bryan Washington, chief of enforcement; Albert L. Love, executive secretary; and Misses Lucile Meek and Sara Paris, reporters.

The feature of the meeting was an inspiring address by Dr. Everett Colby of the United States Food Administration, Washington. He was a member of the food commission that visited England and France last winter, and he drew a graphic picture of conditions there, appealing for still greater conservation.

Dr. Morgan spoke briefly, appealing especially for increased crop production. The roll was called and the following county administrators responded:

T. C. Cunningham, Bedford; P. H. Duke, Cheatham; Doak Aydelotte, Coffee; G. P. Burnet, Cumberland; E. L. Doak, Davidson; James Drake, DeKalb; Will E. Walker, Franklin; W. L. Abernathy, Giles; A. H. Grigby, Hickman; J. T. Richardson, Houston; C. W. Cowan, Humphreys; B. L. Quarles, Jackson; T. J. Petway, Lewis; D. B. Clayton, Marshall; John P. Graham, Maury; I. R. Peterson, Montgomery; J. A. Hargrove, Overton; Jas. N. Cox, Putnam; J. Moore King, Rutherford; T. W. Hunter, Sumner; P. V. Burnley, Trousdale; H. F. Bailey, VanBuren; Edgar Pearson, White; Homer Hancock, Wilson.

The following program was observed in the afternoon:

Enforcement of Regulations—Chas. C. Trabue.

Sugar—Albert C. Love.

Wheat, Flour and Mill Feeds—J. I. Finney.

It was decided to divide Middle Tennessee into five zones and to hold zone meetings of the food administrators monthly. The zones announced are as follows:

Columbia Zone—Counties of Maury, Hickman, Lewis, Giles, Marshall, Lincoln, Wayne, Lawrence.

Nashville Zone—Counties of Davidson, Rutherford, Sumner, Wilson, DeKalb, Trousdale, Humphreys, Dickson, Cannon, Williamson.

Cookeville Zone—Counties of Pickett, Fentress, Clay, Overton, Putnam, Smith, Cumberland, Jackson.

Clarksville Zone—Counties of Montgomery, Robertson, Cheatham, Houston and Stewart.

Tullahoma Zone—Counties of Franklin, Grundy, White, Warren, VanBuren, Coffee, Moore, Bedford.

In opening the conference J. I. Finney, who presided, spoke as follows:

"Follow Food Administrators:

"It is gratifying in the extreme to greet so many of you here today. The county food administrator is the most important factor in the United States food administration. Its success, its proper solution of the many problems constantly pressing upon it, its response to the needs of the hour, depend very largely upon the zeal, the efficiency, the energy and the loyalty of the county food administrators. Our organization in any county is just what the local food administrator makes it. In those counties where we have active and zealous representatives we find our regulations observed and our rules respected. The state food administration sitting in its offices at Nashville, with its force limited, cannot, in the very nature of things, know what is going on down in the counties. It must depend upon you gentlemen. In counties where our organization is weak, lacking in energy, in loyalty and in whole-hearted conservation to the nation, we find little conservation of food; our regulations are treated with contempt and the whole food administration is looked upon as a sort of intangible something to be respected only by those whose tastes or appetites conform to its will.

"For these reasons I say—and say it deliberately—that the county food administrator who is doing his whole duty to the food administration, to his nation and to humanity in this crisis, who is devoting his time and his energies to the work of the food administration, studying and mastering its regulations, ready at all times to enforce its rules, without regard to the effect that his conduct may have on his business, social or political standing in his community, in short, forsaking all other interests save his nation and its food administration—that man

is doing a service just as valuable and just as essential to the life of this nation and the perpetuity of its institutions as is the boy in the uniform on the front line in France or Flanders or on the high seas.

"When you think, my friends, of the enormous burden placed upon the food administration, which must not only stimulate in every way possible the production of foodstuffs, but must see that they are so conserved and distributed, that in addition to feeding the hundreds and tens of millions of our own people there shall be a surplus sufficient to feed sixty millions of our allies and an abundance for the millions of men whom we have sent and will send to the firing line in our defense, you will appreciate that I have not exaggerated the important part that the county food administrator must play in this struggle.

"If we are to effectively administer the rules and regulations of the food administration it is not only necessary that the county administrators know them, but also that they have some understanding of the reasons which have prompted their promulgation. In short, the county administrators ought to be able not only to explain, but to defend the necessary regulations of the food administration. To do this requires time and study. You are busy men. Few of you are so situated that you can live without giving some attention to your private affairs, but this is the hour for sacrifice. This war is going to be won only through the sacrifice and devotion of the American people; those behind the lines as well as those who go over the top. Unless you are willing to make this sacrifice, to give of your time and efforts, you have no place in this organization. You are a cog in its wheels. Every regulation issued by the food administration is founded in the grim necessities of a nation desperately battling for its very existence. Its rules should be fearlessly promulgated, not apologetically or half-heartedly announced. These rules are not issued until the whole field, not only in this country, but in the nations allied with us, and the nations from which we can draw supplies, has been fully surveyed by that genius for organization, Herbert Hoover. No man in America has a finer or a larger vision of the task that confronts the nation, than Mr. Hoover. His grasp of the problems before him, his wonderful magnetism, his deep consecration to duty, mark him as probably the second man in the nation's service today. No order of the food administration comes as the result of a whim or caprice. They are all the result of profound study and keen conception of the problems to be solved.

"Yours is a thankless task. If there is any man in the organization who expects any reward other than that which comes from a consciousness of duty well done, he is doomed to disappointment. I have no illusions about our work. I know that no matter how great our sacrifice, how intense our devotion, this job is wholly lacking in thrills and therefore it is idle to expect popular applause or public appreciation. To constantly interfere with established customs of business; to eternally tell men thus far you shall go and no further in your selfish desire to make money; to be forever on the houseposts shouting warnings to men that they cannot indulge appetites as old as life itself—these things, assuredly, are not calculated to make us popular heroes or to prove a stepping stone to future preferment. If one of you thinks for a moment that this service paves the way to either riches or fame, banish the idea, otherwise you are destined to die of a broken heart.

"To this task we must dedicate our all. Food will not win the war alone, but assuredly the war cannot be won without food. Civilization, everything that makes life worth while, is involved in this struggle. Surely we can give the best that is in us to the service of our nation and of humanity. Born of the necessities of a world on the cross, of a nation at Gethsemane, the food administration, without chart or compass, with no precedents to guide it, with nothing but the devotion and patriotism of the men and women of America to finance its organization, set itself resolutely to a solution of problems that were staggering to contemplate. After nearly a year of activities, in spite of mistakes that were unavoidable and expected, it surveys its accomplishments with a pardonable pride.

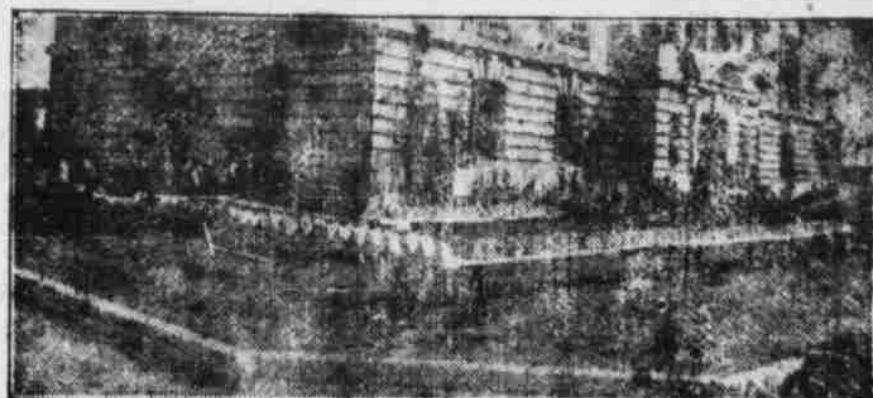
"Without the hope of reward, actuated solely by love of country, devotion to humanity, in response to the dictates of duty, I urge you to continue the splendid service which you have rendered in the past. May God give you the grace to go where duty calls."

At the Memphis Tri-State Fair this model farm kitchen was shown by the Division of Extension, University of Tennessee, Knoxville.

The kitchen is 10x12 feet. The windows to the west and south give cross ventilation and sunshine at a time in the day when it will not annoy. The work table top is 32 inches from the floor, 6 feet long and 2 feet wide, covered with white oilcloth. Windows are screened on the outside so that they may be raised or even removed in summer. To the right of the window is a closet 28 inches wide and 36 inches high. The top is slanted so it can not be used as a catch-all. Inside are shelves 9 and 7 inches, the distance between them being enough to allow a quart jar to be placed with ease. To the left of the window is a closet twice this size. Just under the window sill is tacked white table oilcloth and utensils used most often are hung on cup hooks over the table.

On the south side is a window. A barrel filled with water is just outside. A pipe is placed in the bottom of the barrel, brought thru the wall to a sink, the bottom of which is the same distance from the floor as the top of the

A CORN SHOW THAT BROUGHT CROWDS



In the fall of 1917 Maury county held this corn show on its agricultural educational day. It was placed in the court house yard. Arranged as it was, and being so representative of the county, it served its purpose. And the crowds came to see it. Many counties this year, as a stimulus to war production, will hold similar shows.

SHEEP THIS YEAR FOR THE BOYS AT THE FRONT



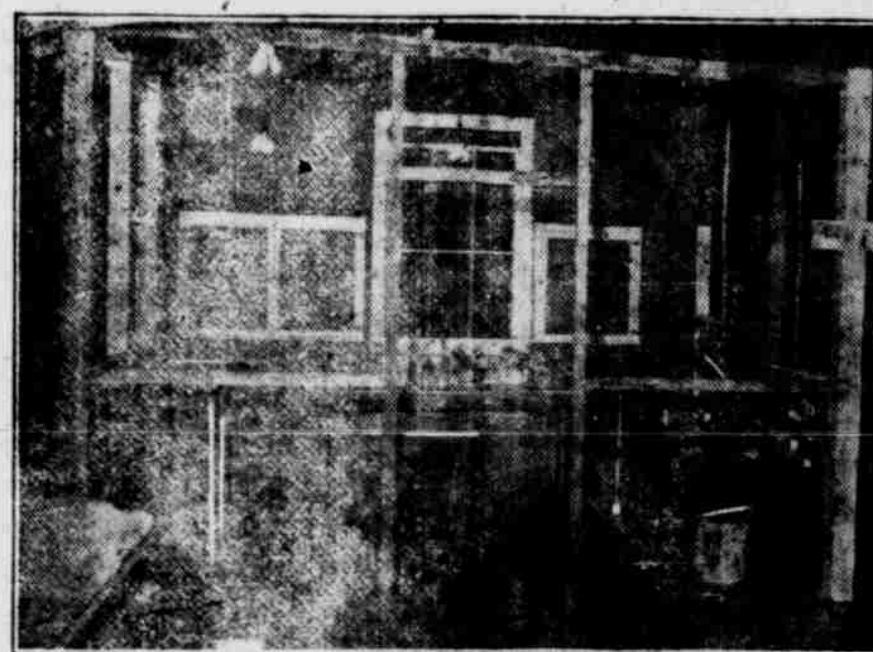
Tennessee is being asked to do great things in sheep husbandry this year. Tennessee will do it. Cut this picture out of the paper and put it in your note book. Keep it there until it wears out, so that whenever you open your note book you will think of your opportunity.

BEEF ANIMALS THIS SHAPE BEST ON MARKET



This wonderful specimen of beef type, Ames Plantation Beau by name, is a winner at many contests. More and more are Tennessee beef cattle taking the form represented by this animal, due to careful selection by breeder and to wise choice of feeds by feeder. Several standard beef breeds present this blocky conformation. Scrub cattle are not economical producers of beef.

JUST A PLAIN FARM KITCHEN



At the Memphis Tri-State Fair this model farm kitchen was shown by the Division of Extension, University of Tennessee, Knoxville.

The kitchen is 10x12 feet. The windows to the west and south give cross ventilation and sunshine at a time in the day when it will not annoy. The work table top is 32 inches from the floor, 6 feet long and 2 feet wide, covered with white oilcloth. Windows are screened on the outside so that they may be raised or even removed in summer. To the right of the window is a closet 28 inches wide and 36 inches high. The top is slanted so it can not be used as a catch-all. Inside are shelves 9 and 7 inches, the distance between them being enough to allow a quart jar to be placed with ease. To the left of the window is a closet twice this size. Just under the window sill is tacked white table oilcloth and utensils used most often are hung on cup hooks over the table.

On the south side is a window. A barrel filled with water is just outside. A pipe is placed in the bottom of the barrel, brought thru the wall to a sink, the bottom of which is the same distance from the floor as the top of the work table. The door on the east side opens into the dining-room. This arrangement is such that food brought from the utensils can be placed on the work table, then put away or partially prepared for the meal. It may be finished at the sink, placed on the small table, which is on casters, rolled to the stove, cooked, placed on a wheel-tray, which can be made at home, and rolled into the dining-room to be served. After the dining-room table is cleared, the wheel-tray can be filled with soiled dishes and rolled to the sink, where they are washed from right to left.

A fireless cooker is very useful for cooking meats, cereals and dried fruits and vegetables.

A covered garbage can should always be handy. This should be cleaned and sunned very often and lined with paper. There should be no waste slop or tin cans mixed with the garbage.

A dust pan with a long handle saves stooping to sweep up crumbs.

Oilcloth or linoleum on the floor saves scrubbing.

A stool to sit on while working is an added convenience.

MOTHER HENS IN A-SHAPED COOPS

Gapeworms, Then, Will Not Bother the Young Chickens and Kill Them

HOW GAPES AFFECT CHICKENS

The A-shaped Coop, in Which to Confine the Mother Hen, While the Young Chickens are Allowed to Have Free Range, Has Many Advantages, but This One is Enough to Justify the Work.

(By R. N. Crane, Poultry Specialist, Division of Agricultural Extension, University of Tennessee, Knoxville.)

Gapeworms destroy young chickens by cutting thru the lungs, getting access to the lungs thru the thorax.

A chicken dies out in the field somewhere or perhaps is buried. The gapeworm, after the body of the chicken is dissected, burrows out into the soil. The female gapeworm lays her eggs in the outer rings of the fish worm's body. The old hen, running with young chickens, scratches out these worms for the little chickens, and they greedily devour the fish worms, gapeworms eggs and all. Grit and the delicate muscles of baby chickens are not able to digest the egg of the gapeworm at the same time the fish worm is digested. So the egg of the gapeworm passes thru into the intestines where the juices dissolve the egg and liberates the young worm. The worms burrow thru the intestines and work back into the gullet of the chicken, where if they are not given attention, they will go thru the thorax, gain access into the lungs and destroy the chicken.

If chickens are taken in time, when they first begin gaping, and the affected chickens to the number of a half dozen be placed in a 24-pound paper flour sack, with a tablespoonful of air slacked burnt lime, and shaken up two or three times, the chickens will usually sneeze the worms out. The worms should be gathered on a paper and burned.

The most practical way to control gapeworms is to confine the mother hens in an A-shaped coop and allow the chickens free range. The chickens are not strong enough to scratch out the worms themselves, and the hens, being confined to coops, will not be given a chance to scratch.

W. S. S.

HOW COUNTY AGENTS HELP POULTRY PRODUCTION WORK

Thru the joint efforts of H. H. Thomas, county agent, and Mabe Moore, county home demonstration agent, of Greene county, a wonderful interest in purebred White Leghorn chickens has been created since last fall.

Several farmers have hatched nothing but purebred chickens and these in sufficient quantities to have a laying flock of from two or four hundred hens. The agents contemplate building several more new poultry houses during the summer months, each house with a capacity of one to five hundred fowls.

W. S. S.

CHANCE FOR EVERY FARMER TO TRAIN A BOY TO WORK

(By C. E. Allred, Farm Management Specialist, Division of Agriculture, Extension, Knoxville, Tenn.)

Many farmers are in position to use boy help to advantage. Fruit farmers, truck farmers, etc., can use them exceptionally well. The experience of last year shows that the average farmer's prejudice against the city boy is not well-founded. Of course, there are boys and boys. But at least 75% of the boys do good work—a part of the other 25% were with farmers who did not have enough patience to give them the preliminary training.

Every farmer should this year train at least one boy to be a farmer.

W. S. S.

GOOD RECIPES RIGHT NOW

If You Have Not Tried These Things, Do So—Recommended by Division of Agricultural Extension, University of Tennessee, Knoxville.

LEGUME LOAF (Peas, beans, lentils, peanuts).

1 egg
1 cup legume cooked and ground
1 1/2 cups milk
1/2 cup bread crumbs
4 tablespoons melted fat
1 teaspoon salt
1 teaspoon sugar
Paprika
Pepper

Combine in order given, pour into greased pan and set in another pan of warm water and bake until a knife thrust in comes out clean (about 3 minutes). Serve with tomato sauce, cheese sauce or white sauce with little strips of red pepper or pimento in it.

CHEESE PUDDING.

Line a buttered baking dish with left-over pieces of bread or toast. Fill center with the following:

1 egg beaten
1 cup milk
1/2 teaspoon salt
1/4 teaspoon mustard
1/4 teaspoon butter
1/2 pound cheese

Set baking dish in pan of hot water and bake until a knife thrust in comes out clean. Do not allow the water in the lower pan to boil.